

Dinner

Entrée

Morton Bay bug, burnt miso butter 18

Fig and blue cheese tart, crispy kale, red onion jam (v)(gf) 15

Crispy fried quail, kimchi, rocket, coriander 16

Roasted venison fillet, Tasmanian pepper berries, confit parsnip 17

Beef tartare, egg yolk, anchovy, dijon mustard, parsnip chips 20

Main

Braised pig cheek, cauliflower puree, crispy artichoke 34

King morwong, saffron pickled fennel, daikon radish and carrot noodle, chilli broth (gf)(df) 32

Pumpkin tortellini, honey squash, toasted pumpkin seeds, lime yoghurt (v) 30

Blushing duck breast, rhubarb, dutch carrots, thyme ricotta, rhubarb and champagne reduction (gf) 34

Char grilled eye fillet, roasted beets and mushrooms, harissa, herb labneh (gf) 39

On The Side

Brussel sprouts, speck, honey 8.5

Charred vegetables, roasted cauliflower, herb labneh 8.5

Shoestring fries, house made aioli 8.5

Dessert

Our famous vanilla bean crème brulee (gf) 10

Cracked black pepper ice cream, caramel popcorn 10

Lemon curd filled donuts, cinnamon sugar 10

Cheese

Boutique selection from the Tasmanian Wicked Cheese Company, muscatels, rhubarb compote, local honeycomb, fruit toast, lavosh
one cheese 13 / two cheese 23 / three cheese 31